

SIRE NEGROAMARO ROSSO

MOCAVERO®



DENOMINATION	Salento I.G.P. Indicazione Geografica Protetta
AREA OF PRODUCTION	The Salento area includes the Lecce, Brindisi and Taranto districts.
AGE OF VINES	15 - 20 years
SOIL COMPOSITION	Clayey - Limey
AGRICULTURAL METHOD	Spalliera
TYPE OF GRAPE	100% Negroamaro
NO. OF VINES PER HECTARE	6.000
GRAPE YELD PER HECTARE	9.000 kg
AMOUNT OF WINE PRODUCED FOR 100kg (q.l) OF GRAPES:	65-70 litres
HARVESTING PERIOD	Beginning of September
WINE-MAKING TECHNIQUE	Classic red wine process, with prolonged contact time between marc and must so that the skins can impart more colour to the wine. The marc is then separated from the liquid part (wine must). The fermentation is completed in stainless steel containers.
WINE REFINING	In the last stage of fermentation the wine is separated from the sediment and stored in steel containers for around a year. Finally it is stabilized, filtered and bottled.
APPEARANCE AND TASTE	Deep red colour with hints of violet, balanced tannin and intense bouquet of berries.
SUGGESTED ACCOMPANIMENTS	A noble accompaniment to roast meat, strong cheese, excellent with pasta and ragù.
SERVING TEMPERATURE	18 - 20° C
ALCOHOL (% VOL)	13
AC. TOTAL (GR/LT)	5,2
AC. VOLTILE (GR/LT)	0,33
SO2 (MG/LT)	85
pH	3,20
SUGAR CONTENT (GR/LT)	1,8